



# RIPE Wine Imports

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## Coteaux de Trumao

### Pinot Noir

Osorno Valley, Chile

#### Wine Notes

This Pinot Noir, has intense red fruits (cherries, strawberries, blackberries, raspberry) typical of Pinot noir, with a refreshing acidity representative of the volcanic terroir. Tannins are supple and soft, and the finish ends with a light menthol note.

#### Coteaux de Trumao

Coteaux de Trumao is a small family winery located at the beginning of Patagonia. The winery is the project of 2 French brothers Christian and Olivier Porte who moved to Chile more than 30 years ago. At the beginning of the 2000s, these two Frenchmen embarked on an adventure and planted 2.5 hectares of Pinot noir in the Osorno Valley (in the South of Chile). Pioneers and precursors in this region destined to livestock and cereal plantations, they created their first wine. After several vintages of making wine for their own consumption, the meeting with Louis-Antoine Luyt (young French vintner) was crucial. Adept of natural wines, Louis vinified the grapes of the Porte family and this is how Cruchon was born. Later on, under the advice of Marcel Lapierre himself, in 2009, more plots were planted, currently reaching 3 ha planted but only 1.9 in production. Today, with the help of the current enologue, Quentin Javoy, they have the privilege of creating one of the most southern natural Pinot noir wine of Latin America!



#### Farming:

Natural Wine in conversion to biodynamic



#### Harvest Method:

Hand harvested



#### Varietal:

Pinot Noir



#### Age of Vineyard:

Planted in 2010



#### Vessel:

12 months in French oak barrels (from 3rd to 4th minimum use) and one month in stainless steel



#### Vineyard Yield:

10 hl/ha



#### Soil Type:

Mixture of Trumao (compacted volcanic sand) and Fluvial Sand



#### Annual Production:

2,000 bottles



#### Vinification:

Destemmed berry by berry. Fermented in large, old native barrels (from raulí / alerce) during one month. Malolactic fermentation happens while the berry are still intact resulting in carbonic maceration. No juice is extracted during the first 10 days. Then berries are stomped 3 to 4 times throughout the fermentation in order to spread the heat and extract color without extracting tannins. The wine is then pressed with a very old wooden manual cage press. Each plot is separated in pipes of 225 liters. No Filtration - No sulfites added